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EN

Price:
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(¹) Text with EEA relevance

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II

*(Information)*INFORMATION FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES
AND AGENCIES

EUROPEAN COMMISSION

Non-opposition to a notified concentration**(Case COMP/M.6330 — Ugitour/Caisse des Dépôts et Consignations/Sogecap/Portefeuille Immobilier)****(Text with EEA relevance)**

(2011/C 304/01)

On 11 October 2011, the Commission decided not to oppose the above notified concentration and to declare it compatible with the common market. This decision is based on Article 6(1)(b) of Council Regulation (EC) No 139/2004. The full text of the decision is available only in French and will be made public after it is cleared of any business secrets it may contain. It will be available:

- in the merger section of the Competition website of the Commission (<http://ec.europa.eu/competition/mergers/cases/>). This website provides various facilities to help locate individual merger decisions, including company, case number, date and sectoral indexes,
 - in electronic form on the EUR-Lex website (<http://eur-lex.europa.eu/en/index.htm>) under document number 32011M6330. EUR-Lex is the on-line access to the European law.
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IV

(Notices)

NOTICES FROM EUROPEAN UNION INSTITUTIONS, BODIES, OFFICES AND AGENCIES

EUROPEAN COMMISSION

Euro exchange rates ⁽¹⁾

14 October 2011

(2011/C 304/02)

1 euro =

Currency	Exchange rate	Currency	Exchange rate		
USD	US dollar	1,3807	AUD	Australian dollar	1,3467
JPY	Japanese yen	106,42	CAD	Canadian dollar	1,4010
DKK	Danish krone	7,4456	HKD	Hong Kong dollar	10,7384
GBP	Pound sterling	0,87480	NZD	New Zealand dollar	1,7317
SEK	Swedish krona	9,1395	SGD	Singapore dollar	1,7529
CHF	Swiss franc	1,2388	KRW	South Korean won	1 597,23
ISK	Iceland króna		ZAR	South African rand	10,8569
NOK	Norwegian krone	7,7455	CNY	Chinese yuan renminbi	8,8178
BGN	Bulgarian lev	1,9558	HRK	Croatian kuna	7,4728
CZK	Czech koruna	24,740	IDR	Indonesian rupiah	12 229,36
HUF	Hungarian forint	292,70	MYR	Malaysian ringgit	4,3195
LTL	Lithuanian litas	3,4528	PHP	Philippine peso	59,807
LVL	Latvian lats	0,7054	RUB	Russian rouble	42,7515
PLN	Polish zloty	4,3100	THB	Thai baht	42,484
RON	Romanian leu	4,3288	BRL	Brazilian real	2,4042
TRY	Turkish lira	2,5391	MXN	Mexican peso	18,4109
			INR	Indian rupee	67,6820

⁽¹⁾ Source: reference exchange rate published by the ECB.

COMMISSION DECISION
of 14 October 2011
on setting up the National Coal Experts Group (NCE)
(2011/C 304/03)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union (TFEU),

Whereas:

- (1) Article 194 of the TFEU provides that Union policy on energy shall aim, in a spirit of solidarity between Member States, to ensure the functioning of the energy market and security of energy supply in the Union.
- (2) The Commission Communication of 10 November 2010 'Energy Strategy 2020. A strategy for competitive, sustainable and secure energy' ⁽¹⁾, while expressing that Member States still need to phase out environmentally harmful subsidies, recognises the potential for further development of EU indigenous fossil fuel resources with a view to ensure that European business and consumers obtain safe, secure and sustainable energy at competitive prices.
- (3) Council Decision 2010/787/EU stipulates the phase-out of subsidies for the production of coal from uncompetitive mines by 31 December 2018.
- (4) Given the share of coal in European energy supplies, it is appropriate for the Commission to set up an expert group to assist the Commission in monitoring coal markets as well as to allow a constant exchange of information between Member States and the EU.
- (5) On the basis of Article 8 of Council Regulation (EC) No 405/2003 of 27 February 2003 concerning Community monitoring of imports of hard coal originating in third countries ⁽²⁾, a group of experts on coal — the National Coal Experts (NCE) — has met regularly from 2003 until 2010.
- (6) Regulation (EC) No 405/2003 expired on 31 December 2010 without replacement.
- (7) In a spirit of prolonging a good cooperation within the NCE established for the purposes of Regulation (EC) No 405/2003, a new expert group in the field of coal shall be named after it.
- (8) The NCE should continue to facilitate cooperation and consultation between Member States' authorities responsible for coal-related energy policy issues and the Commission on all aspects of the coal value chain while not duplicating the work of other, specific consultative groups organised by the Commission.
- (9) The NCE should furthermore facilitate, in connection with the broader stakeholder dialogue on energy matters, the exchange of good practices in the area of coal production and use without duplicating the work of already existing expert and other groups, including those established by legislative acts, and while fully respecting the rules on competition and State aid laid down in Articles 101 to 109 of the TFEU, as well as Council Decision 2010/787/EU.
- (10) The NCE should be composed of Member States' authorities responsible for coal-related energy policy issues. These authorities shall nominate their representatives.
- (11) Especially with respect to the exchange of good practices and in order to involve relevant technical and regulatory authorities of the Member States where appropriate, experts from outside the NCE including representatives from such authorities may participate in meetings of the NCE on an ad hoc basis.
- (12) Rules on disclosure of information by members of the NCE and their representatives should be laid down.
- (13) Personal data relating to members of the NCE should be processed in accordance with Regulation (EC) No 45/2001 of the European Parliament and of the Council of 18 December 2000 on the protection of individuals with regard to the processing of personal data by the Community institutions and bodies and on the free movement of such data ⁽³⁾,

HAS DECIDED AS FOLLOWS:

Article 1

Subject matter

The National Coal Experts Group, hereinafter referred to as 'the NCE', is hereby set up.

⁽¹⁾ COM(2010) 639 final.

⁽²⁾ OJ L 62, 6.3.2003, p. 1.

⁽³⁾ OJ L 8, 12.1.2001, p. 1.

*Article 2***Task**

The NCE's task shall be:

- (a) to assist the Commission in monitoring the evolution of coal markets;
- (b) to establish cooperation and ensure regular consultation between Member States' authorities responsible for coal-related energy policy issues and the Commission on questions relating to aspects of the coal value chain, including mine closures;
- (c) to bring about an exchange of experience and good practice in the field of coal production and use.

*Article 3***Consultation**

The Commission may consult the NCE on any matter relating to all aspects of the coal value chain.

*Article 4***Membership — Appointment**

1. The NCE shall be composed of Member States' authorities responsible for coal-related energy policy issues.
2. Member States' authorities shall nominate their representatives.
3. The names of Member States' authorities shall be published in the Register of Commission expert groups and other similar entities ('the Register').

*Article 5***Operation**

1. The NCE shall be chaired by a representative of the Commission.
2. In agreement with the Commission services, the NCE may set up sub-groups to examine specific questions, especially the exchange of good practices, on the basis of terms of reference defined by the NCE. Such sub-groups shall be disbanded as soon as their mandate is fulfilled.
3. The Commission's representative may invite experts from outside the NCE with specific competence in a subject on the

agenda to participate in the work of the NCE or sub-groups on an ad hoc basis. In addition, the Commission's representative may give observer status to individuals, organisations as defined in Rule 8(3) of the horizontal rules on expert groups and candidate countries.

4. Members of expert groups and their representatives, as well as invited experts and observers, shall comply with the obligations of professional secrecy laid down by the Treaties and their implementing rules, as well as with the Commission's rules on security regarding the protection of EU classified information, laid down in the Annex to the Rules of Procedure of the Commission⁽¹⁾. Should they fail to respect these obligations, the Commission may take all appropriate measures.

5. The meetings of expert groups and sub-groups shall be held on Commission premises. The Commission shall provide secretarial services. Other Commission officials with an interest in the proceedings may attend meetings of the NCE and its sub-groups.

6. The NCE may adopt its rules of procedure on the basis of the standard rules of procedure for expert groups.

7. The Commission publishes relevant information on the activities carried out by the NCE either by including it in the Register or via a link from the Register to a dedicated website.

*Article 6***Meeting expenses**

1. Participants in the activities of the NCE or its sub-groups shall not be remunerated for the services they render.
2. Travel and subsistence expenses incurred by participants in the activities of the NCE or its sub-groups shall be reimbursed by the Commission in accordance with the provisions in force within the Commission.
3. Those expenses shall be reimbursed within the limits of the available appropriations allocated under the annual procedure for the allocation of resources.

Done at Brussels, 14 October 2011.

For the Commission
Günther OETTINGER
Member of the Commission

⁽¹⁾ OJ L 308, 8.12.2000, p. 26 as amended by Commission Decision of 29 November 2001 amending its internal Rules of Procedure (OJ L 317, 3.12.2001, p. 1).

**Commission communication in the framework of Directive 2007/23/EC of the European Parliament
and of the Council on the placing on the market of pyrotechnic articles**

(Text with EEA relevance)

(Publication of titles and references of harmonised standards under the directive)

(2011/C 304/04)

ESO (*)	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard Note 1
CEN	EN 15947-1:2010 Pyrotechnic articles — Fireworks, Categories 1, 2, and 3 — Part 1: Terminology		
CEN	EN 15947-2:2010 Pyrotechnic articles — Fireworks, Categories 1, 2, and 3 — Part 2: Categories and types of firework		
CEN	EN 15947-3:2010 Pyrotechnic articles — Fireworks, Categories 1, 2, and 3 — Part 3: Minimum labelling requirements		

Notice: Until that standard is reviewed and republished, Member States shall consider batteries and combinations which comply with standard EN 15947 to be in conformity with the essential safety requirements set out in Annex I to Directive 2007/23/EC of the European Parliament and of the Council only if, before being placed on the market, they have been clearly labelled as indicated below. For batteries and combinations to be placed on flat ground: 'Place battery on flat ground' or 'Place combination on flat ground'. For batteries and combinations to be embedded into soft ground or material: 'Insert battery upright in soft ground or other non-flammable material, e.g. sand' or 'Insert combination upright in soft ground or other non-flammable material, e.g. sand'. For batteries and combinations to be fixed to a post: 'Fix battery firmly and upright to a solid post', 'Ensure top of battery clears post' or 'Fix combination firmly and upright to a solid post', 'Ensure top of combination clears post'. The method and means for fixing the battery or combination to a post shall be described in sufficient detail and in terminology which can be easily understood by non-professional users in accompanying instructions for use. For other batteries and combinations: (specify other safety precautions if not intended and suitable to be placed on flat ground, or to be embedded into soft ground or material or attached to a post).

CEN	EN 15947-4:2010 Pyrotechnic articles — Fireworks, Categories 1, 2 and 3 — Part 4: Test methods		
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Notice: Until that standard is reviewed and republished, Member States shall consider batteries and combinations which comply with standard EN 15947 to be in conformity with the essential safety requirements set out in Annex I to Directive 2007/23/EC of the European Parliament and of the Council only if, before being placed on the market, they have been clearly labelled as indicated below. For batteries and combinations to be placed on flat ground: 'Place battery on flat ground' or 'Place combination on flat ground'. For batteries and combinations to be embedded into soft ground or material: 'Insert battery upright in soft ground or other non-flammable material, e.g. sand' or 'Insert combination upright in soft ground or other non-flammable material, e.g. sand'. For batteries and combinations to be fixed to a post: 'Fix battery firmly and upright to a solid post', 'Ensure top of battery clears post' or 'Fix combination firmly and upright to a solid post', 'Ensure top of combination clears post'. The method and means for fixing the battery or combination to a post shall be described in sufficient detail and in terminology which can be easily understood by non-professional users in accompanying instructions for use. For other batteries and combinations: (specify other safety precautions if not intended and suitable to be placed on flat ground, or to be embedded into soft ground or material or attached to a post).

CEN	EN 15947-5:2010 Pyrotechnic articles — Fireworks, Categories 1, 2, and 3 — Part 5: Requirements for construction and performance		
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Notice: Until that standard is reviewed and republished, Member States shall consider batteries and combinations which comply with standard EN 15947 to be in conformity with the essential safety requirements set out in Annex I to Directive 2007/23/EC of the European Parliament and of the Council only if, before being placed on the market, they have been clearly labelled as indicated below. For batteries and combinations to be placed on flat ground: 'Place battery on flat ground' or 'Place combination on flat ground'. For batteries and combinations to be embedded into soft ground or material: 'Insert battery upright in soft ground or other non-flammable material, e.g. sand' or 'Insert combination upright in soft ground or other non-flammable material, e.g. sand'. For batteries and combinations to be fixed to a post: 'Fix battery firmly and upright to a solid post', 'Ensure

ESO ⁽¹⁾	Reference and title of the harmonised standard (and reference document)	Reference of superseded standard	Date of cessation of presumption of conformity of superseded standard Note 1
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top of battery clears post' or 'Fix combination firmly and upright to a solid post', 'Ensure top of combination clears post'. The method and means for fixing the battery or combination to a post shall be described in sufficient detail and in terminology which can be easily understood by non-professional users in accompanying instructions for use. For other batteries and combinations: (specify other safety precautions if not intended and suitable to be placed on flat ground, or to be embedded into soft ground or material or attached to a post).

(¹) ESO: European Standards Organisation:

- CEN: Avenue Marnix 17, 1000 Bruxelles/Brussel, BELGIQUE/BELGIË, Tel. +32 25500811; Fax +32 25500819 (<http://www.cen.eu>),
- Cenelec: Avenue Marnix 17, 1000 Bruxelles/Brussel, BELGIQUE/BELGIË, Tel. +32 25196871; Fax +32 25196919 (<http://www.cenelec.eu>),
- ETSI: 650 route des Lucioles, 06921 Sophia Antipolis, FRANCE, Tel. +33 492944200; Fax +33 493654716 (<http://www.etsi.eu>).

Note 1: Generally the date of cessation of presumption of conformity will be the date of withdrawal ('dow'), set by the European Standardisation Organisation, but attention of users of these standards is drawn to the fact that in certain exceptional cases this can be otherwise.

Note 2.1: The new (or amended) standard has the same scope as the superseded standard. On the date stated, the superseded standard ceases to give presumption of conformity with the essential requirements of the directive.

Note 2.2: The new standard has a broader scope than the superseded standard. On the date stated the superseded standard ceases to give presumption of conformity with the essential requirements of the directive.

Note 2.3: The new standard has a narrower scope than the superseded standard. On the date stated the (partially) superseded standard ceases to give presumption of conformity with the essential requirements of the directive for those products that fall within the scope of the new standard. Presumption of conformity with the essential requirements of the directive for products that still fall within the scope of the (partially) superseded standard, but that do not fall within the scope of the new standard, is unaffected.

Note 3: In case of amendments, the referenced standard is EN CCCCC:YYYY, its previous amendments, if any, and the new, quoted amendment. The superseded standard (column 3) therefore consists of EN CCCCC:YYYY and its previous amendments, if any, but without the new quoted amendment. On the date stated, the superseded standard ceases to give presumption of conformity with the essential requirements of the directive.

NOTE:

- Any information concerning the availability of the standards can be obtained either from the European Standardisation Organisations or from the national standardisation bodies of which the list is annexed to the Directive 98/34/EC of the European Parliament and Council amended by the Directive 98/48/EC.
- Harmonised standards are adopted by the European Standardisation Organisations in English (CEN and Cenelec also publish in French and German). Subsequently, the titles of the harmonised standards are translated into all other required official languages of the European Union by the National Standards Bodies. The European Commission is not responsible for the correctness of the titles which have been presented for publication in the Official Journal.
- Publication of the references in the *Official Journal of the European Union* does not imply that the standards are available in all the Community languages.
- This list replaces all the previous lists published in the *Official Journal of the European Union*. The Commission ensures the updating of this list.
- More information about harmonised standards on the Internet at
http://ec.europa.eu/enterprise/policies/european-standards/harmonised-standards/index_en.htm

EUROPEAN EXTERNAL ACTION SERVICE

Decision of the High Representative of the Union for Foreign Affairs and Security Policy

of 15 June 2011

on the security rules for the European External Action Service

(2011/C 304/05)

THE HIGH REPRESENTATIVE,

Having regard to Council Decision 2010/427/EU establishing the organisation and functioning of the European External Action Service ('EEAS'), in particular Article 10 thereof,

Having regard to the opinion of the Committee referred to in Article 10(1) of the abovementioned Council Decision,

Whereas:

- (1) The EEAS, as a functionally autonomous body of the European Union, should have security rules as referred to in Article 10(1) of Council Decision 2010/427/EU.
- (2) The High Representative should decide on security rules for the EEAS covering all aspects of security so that the EEAS can manage effectively the risks to its staff, physical assets and information, and fulfil its duty of care responsibilities in this regard.
- (3) The security rules for the EEAS should help achieve a more coherent comprehensive general framework within the European Union for protecting classified information, building on the Council security rules and the Commission security provisions.
- (4) In particular, a level of protection should be afforded to EEAS staff, physical assets and information, which is in line with best practice in the Council, the European Commission, the Member States and, as appropriate, international organisations.
- (5) The basic principles and minimum standards for protecting classified information applied in the EEAS should be equivalent to those applied in the Council and the European Commission.
- (6) It is necessary to establish the organisation of security in the EEAS and the allocation of security tasks within the EEAS structures.
- (7) The High Representative should take all appropriate measures necessary to implement these rules with the support of the Member States, the General Secretariat of the Council and the European Commission.

- (8) The High Representative should draw on relevant expertise in the Member States, the General Secretariat of the Council and the European Commission as necessary, including through appropriate security structure,

HAS ADOPTED THIS DECISION:

Article 1

Purpose and scope

1. This Decision lays down the rules for the safety and security of the European External Action Service (hereinafter 'EEAS security rules'). It establishes the general regulatory framework for managing effectively the risks to staff, physical assets and information, and for fulfilling its duty of care responsibilities in this regard.
2. The EEAS security rules shall apply to all EEAS staff (i.e. officials and other servants, seconded national experts and local agents) and to all staff in Union Delegations, regardless of their administrative status or origin (hereinafter 'staff').
3. The High Representative shall take any measures necessary in order to implement these rules in the EEAS and build up the necessary capacity covering all aspects of security with the support of the relevant services of the Member States, the General Secretariat of the Council and the Commission.
4. From the entry into force of the present Decision, transitional arrangements may be used, as necessary, through service-level agreements with the relevant services of the General Secretariat of the Council and the Commission.
5. The High Representative shall keep these security rules under review. The High Representative shall ensure overall consistency in the application of this Decision.
6. Where necessary, the High Representative, on recommendation by the Committee referred to in Article 9(6), shall approve security policies setting out measures for implementing this Decision. That Committee may agree at its level security guidelines to supplement or support this Decision.

7. In implementing paragraph 6, the Committee shall take full account of security policies and guidelines in force in the Council and the European Commission, in order to maintain consistency between the respective security measures in the EEAS, the Council and the Commission.

Article 2

Security risk management

1. In order to determine its protective security needs, the EEAS shall apply a comprehensive security risk assessment methodology in consultation with the Security Office of the General Secretariat of the Council and the Security Directorate of the European Commission. The Committee referred to in Article 9(6) shall be consulted on its application in the EEAS.

2. Risk to staff, physical assets and information shall be managed as a process. This process shall be aimed at determining known security risks, at defining security measures to reduce such risks to an acceptable level and at applying measures in line with the concept of defence in depth. The effectiveness of such measures shall be continuously evaluated.

3. The roles, responsibilities and tasks laid down in this Decision are without prejudice to the responsibility of each EEAS staff member to exercise common sense and good judgement with regard to their own safety and security, as well as the requirement for them to comply with all applicable security rules, regulations, procedures and instructions.

4. The EEAS shall take all reasonable measures to ensure the safety and security of staff, physical assets and information and to prevent reasonably foreseeable damage thereto pursuant to Article 1(3).

5. Security measures in the EEAS for protecting classified information throughout its life cycle shall be commensurate in particular with its security classification, the form and volume of the information or material, the location and construction of facilities housing classified information and the threat, including the locally assessed threat, of malicious and/or criminal activities, including espionage, sabotage and terrorism.

Article 3

The protection of information

1. The High Representative shall, after consulting the Committee referred to in Article 10(1) of Council Decision 2010/427/EU establishing the organisation and functioning of the EEAS, decide on rules for protecting classified information equivalent to those set out in the Council Decision 2011/292/EU on the security rules for protecting EU classified information ⁽¹⁾ (hereinafter 'EUCI'). Pending the adoption of

these rules, the EEAS shall apply *mutatis mutandis* the above-mentioned security rules of the Council. The High Representative shall take all necessary measures to implement those rules in the EEAS pursuant to Article 1(3).

2. Where Member States introduce classified information bearing a national security classification marking into the structures or networks of the EEAS, the EEAS shall protect that information in accordance with the requirements applicable to EUCI at the equivalent level, as set out in the applicable rules pursuant to Article 3(1).

3. With regard to the protection of sensitive unclassified information, the security measures within the EEAS shall be commensurate with its sensitivity and/or the impact of its unauthorised disclosure on EU interests.

Article 4

Physical security

1. Appropriate physical security measures, including access control arrangements, shall be put in place for all premises, buildings, offices, rooms and other areas in the EEAS, as well as areas housing communication and information systems handling classified information. Such measures shall be taken into account in the design and planning of buildings.

2. Where necessary, physical security measures for the protection of staff and their dependants shall be put in place.

3. The measures referred to in paragraphs 1 and 2 shall be commensurate with the assessed risk to staff and visitors, physical assets and information.

4. Areas in the EEAS, in which information classified CONFIDENTIEL UE/EU CONFIDENTIAL or above, or its equivalent, is stored, shall be established as secured areas in accordance with the rules pursuant to Article 3(1) and shall be approved by the competent security authority within the EEAS.

Article 5

Personnel security clearance

1. Access to classified information and personnel security clearance procedures shall be governed by the requirements laid down in the rules pursuant to Article 3(1).

2. All staff whose duties may require them to have access to information classified CONFIDENTIEL UE/EU CONFIDENTIAL or above, or its equivalent, shall be security-cleared to the

⁽¹⁾ Council Decision 2011/292/EU of 31 March 2011 on the security rules for protecting EU classified information (OJ L 141, 27.5.2011, p. 17).

relevant level before being granted access to such classified information. However, local agents shall not be granted access to EUCI except and in accordance with the conditions laid down in the rules pursuant to Article 3(1).

3. The personnel security clearance procedures for EEAS staff shall be laid down in the rules pursuant to Article 3(1). These procedures shall provide a level of assurance equivalent to that provided for in the procedures applied in the European Commission and the General Secretariat of the Council.

Article 6

Security of communication and information systems

1. The EEAS shall protect information handled in communication and information systems (hereinafter 'CIS') against threats to confidentiality, integrity, availability, authenticity and non-repudiation.

2. All CIS handling classified information shall undergo an accreditation process. The EEAS shall apply a system for managing security accreditation in consultation with the General Secretariat of the Council and the European Commission.

3. Where the protection of EUCI is provided by cryptographic products, such products shall be approved by the EEAS Crypto Approval Authority on a recommendation by the Committee referred to in Article 10(1) of Council Decision 2010/427/EU establishing the organisation and functioning of the EEAS, in accordance with Article 10 of Council Decision 2011/292/EU on the security rules for protecting EU classified information.

4. The High Representative shall, to the extent necessary, establish the following information assurance functions, pursuant to Article 3(1):

(a) an information assurance authority;

(b) a TEMPEST authority;

(c) a crypto approval authority;

(d) a crypto distribution authority.

5. For each system, the High Representative shall establish the following functions, pursuant to Article 3(1):

(a) a security accreditation authority;

(b) an information assurance operational authority.

Article 7

Security awareness and training

1. The High Representative shall ensure that appropriate security awareness and training programmes are drawn up and implemented in the EEAS, and that staff and, where appropriate, their dependants, receive the necessary awareness briefings and training commensurate with the risks in their place of residence.

2. Before being granted access to classified information and at regular intervals thereafter, staff shall be briefed on and acknowledge their responsibilities to protect EUCI in accordance with the rules pursuant to Article 3(1).

Article 8

Security breaches and compromise of classified information

1. Any breach or suspected breach of security shall be reported immediately to the EEAS Security Directorate, which shall inform the relevant authorities of the Commission, the General Secretariat of the Council or the Member States as necessary.

2. Where it is known or where there are reasonable grounds to suspect that classified information has been compromised or lost, the EEAS Security Directorate shall inform the Security Directorate of the European Commission, the General Secretariat of the Council or the Member State as appropriate and take all relevant measures in accordance with the rules pursuant to Article 3(1).

3. Any member of staff who is responsible for a breach of the security rules laid down in this Decision may be liable to disciplinary action in accordance with the applicable rules and regulations. Any individual who is responsible for compromising or losing classified information shall be liable to disciplinary and/or legal action in accordance with the applicable laws, rules and regulations.

Article 9

Organisation of security in the EEAS

1. The High Representative shall be the security authority of the EEAS. In that capacity, the High Representative shall ensure in particular that:

(a) security measures are coordinated as necessary with the competent authorities of the Member States, the General Secretariat of the Council and the European Commission, and, as appropriate, third States or international organisations, on all security matters relevant for the EEAS' activities, including on the nature of threats to the security of staff, physical assets and information and the means of protection against them;

- (b) security aspects are fully taken into account from the outset for all EEAS activities;
- (c) EU Personnel Security Clearances are issued to EEAS staff in accordance with Article 5(2) before they may be granted access to information classified CONFIDENTIEL UE/EU CONFIDENTIAL or above, or its equivalent;
- (d) a registry system for security purposes is established within the EEAS which shall ensure that classified information is handled in accordance with the rules pursuant to Article 3(1) and that a record is kept of all classified information released by the EEAS to third States and international organisations, and of all classified information received from third States or international organisations;
- (e) security inspections referred to in Article 11 are undertaken;
- (f) investigations are conducted into any actual or suspected breach of security, including compromise or loss of classified information held by or originating in the EEAS, and that the relevant security authorities are requested to assist in such investigations;
- (g) in order to give a timely and effective response to security incidents, appropriate incident and consequence management plans and mechanisms are established;
- (h) appropriate measures are taken in the event of failure by staff to comply with this Decision.

2. The High Representative may enter into administrative arrangements as necessary, and in particular with regard to the exchange of classified information with third States or international organisations, without prejudice to Article 218(3) of the Treaty on the Functioning of the European Union. The Committee referred to in Article 9(6) shall be consulted before they are entered into.

3. The Executive Secretary-General shall ensure that appropriate physical and organisational measures are in place for the security and safety of staff and visitors, physical assets and information in all EEAS premises. The Executive Secretary-General shall be assisted in this task by the Chief Operating Officer and the EEAS Security Directorate.

4. The EEAS shall have a Security Directorate responsible for organising all security matters in the EEAS, which shall be at the disposal of, and when necessary may report to, the High Representative in accordance with its mandate. In accordance with Article 10(3) of Council Decision 2010/427/EU establishing the organisation and functioning of the EEAS, the Security Directorate shall be assisted by the competent services of the Member States.

5. The Head of each Union Delegation shall be responsible for implementing all measures relating to the security of the Delegation, and shall manage the security and safety of the Delegation's staff and visitors, physical assets and information. He shall be assisted in these tasks by the EEAS Security Directorate, by Delegation staff exercising dedicated tasks and functions, and by dedicated security staff posted where necessary.

6. A Security Committee is hereby established. The High Representative shall seek the advice of the Security Committee, which shall examine and assess any security matter within the scope of this Decision and make recommendations, as appropriate. The Security Committee shall be composed of relevant security experts representing each Member State, the General Secretariat of the Council and the Security Directorate of the European Commission. It shall be chaired by the High Representative or designated delegate, and shall meet as instructed by the High Representative or at the request of any of its members. The Security Committee shall organise its activities in such a way that it can make recommendations on any specific area of security within the scope of this Decision.

7. The Head of the Security Directorate of the EEAS shall meet regularly, and whenever necessary, to confer on areas of common interest with the Director of Security of the General Secretariat of the Council and the Director of the Security Directorate of the European Commission.

Article 10

Security of CSDP missions and EUSR

The responsibility of each Head of Mission or EU Special Representative (EUSR) with regard to the security of the mission or team is laid down in the Council Decision establishing the mission or appointing the EUSR. Each Head of Mission or EUSR may be assisted by the EEAS Security Directorate in ensuring that the policy approved by the Council on the security of personnel deployed outside the EU in an operational capacity under Title V, Chapter 2 of the Treaty on European Union is duly implemented. Appropriate liaison mechanisms shall be established to that effect.

Article 11

Security inspections

1. The High Representative shall ensure that security inspections are undertaken in order to verify compliance with the security rules and regulations for protecting staff, physical assets and information within the EEAS and in missions established under Title V, Chapter 2 of the TEU.

2. The EEAS may draw, as necessary, on expertise in the Member States, the General Secretariat of the Council and the European Commission.

3. The High Representative shall adopt an annual security inspection programme.

Article 12

Business continuity planning

The EEAS Security Directorate shall assist the Executive Secretary-General in managing the security-related aspects of EEAS business processes as part of the overall Business Continuity Planning of the EEAS.

Article 13

Entry into force

This Decision shall enter into force on the date of its signature.

Done at Brussels, 15 June 2011.

The High Representative
C. ASHTON

NOTICES FROM MEMBER STATES

Information from Hungary concerning implementation of Directive 2010/35/EU of the European Parliament and of the Council

(2011/C 304/06)

Hungary has informed the Commission according to Article 34 of Directive 2010/35/EU of the European Parliament and of the Council of 16 June 2010 on transportable pressure equipment that:

- Hungary will apply transitional provision 1 of Annex II to Directive 2010/35/EU,
- the applicable colour coding of transportable pressure equipment within the territory of Hungary is laid down in Decree No 14/1998 of the Minister for the Economy of 27 November 1998 on safety regulations for gas cylinders.

Information communicated by Member States regarding closure of fisheries

(2011/C 304/07)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy ⁽¹⁾, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	5.9.2011
Duration	5.9.2011-31.12.2011
Member State	Portugal
Stock or Group of stocks	BUM/ATLANT
Species	Blue marlin (<i>Makaira nigricans</i>)
Zone	Atlantic Ocean
Type(s) of fishing vessels	—
Reference number	—

Web link to the decision of the Member State:

http://ec.europa.eu/fisheries/cfp/fishing_rules/tacs/index_en.htm

⁽¹⁾ OJ L 343, 22.12.2009, p. 1.

Information communicated by Member States regarding closure of fisheries

(2011/C 304/08)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy ⁽¹⁾, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	7.9.2011
Duration	7.9.2011-31.12.2011
Member State	France
Stock or Group of stocks	WHB/1X14
Species	Blue whiting (<i>Micromesistius poutassou</i>)
Zone	EU and international waters of I, II, III, IV, V, VI, VII, VIIIa, VIIIb, VIIIc, VIIIe, XII and XIV
Type(s) of fishing vessels	—
Reference number	959469

Web link to the decision of the Member State:

http://ec.europa.eu/fisheries/cfp/fishing_rules/tacs/index_en.htm

⁽¹⁾ OJ L 343, 22.12.2009, p. 1.

Information communicated by Member States regarding closure of fisheries

(2011/C 304/09)

In accordance with Article 35(3) of Council Regulation (EC) No 1224/2009 of 20 November 2009 establishing a Community control system for ensuring compliance with the rules of the common fisheries policy ⁽¹⁾, a decision has been taken to close the fishery as set down in the following table:

Date and time of closure	13.8.2011
Duration	13.8.2011-31.12.2011
Member State	Belgium
Stock or Group of stocks	PLE/8/3411
Species	Plaice (<i>Pleuronectes platessa</i>)
Zone	VIII, IX and X; EU waters of CECAF 34.1.1
Type(s) of fishing vessels	—
Reference number	870462

Web link to the decision of the Member State:

http://ec.europa.eu/fisheries/cfp/fishing_rules/tacs/index_en.htm

⁽¹⁾ OJ L 343, 22.12.2009, p. 1.

V

(Announcements)

OTHER ACTS

EUROPEAN COMMISSION

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2011/C 304/10)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'NOSTRANO VALTROMPIA'

EC No: IT-PDO-0005-0823-22.09.2010

PGI () PDO (X)

1. **Name:**

'Nostrano Valtrompia'

2. **Member State or third country:**

Italy

3. **Description of the agricultural product or foodstuff:**3.1. *Type of product:*

Class 1.3. Cheeses

3.2. *Description of product to which the name in (1) applies:*

'Nostrano Valtrompia' PDO cheese is a semi-fat, extra-hard cheese produced throughout the year from raw milk with added saffron. When it is released for consumption, the characteristics of the product are as follows: cylindrical with an almost flat heel; diameter between 30 cm and 45 cm and heel varying in height between 8 cm and 12 cm; weight of the wheel varying between 8 kg and 18 kg; hard rind, varying in colour from yellow-brown to reddish; the flesh of the cheese is hard but not particularly crumbly, and may have uniformly distributed medium/fine eyes; the flavour and aroma of the cheese are full and intense, without perceptible acid notes at minimum ripeness but with barely accentuated bitter notes when it is very ripe; the flesh of the cheese is straw yellow, tending to

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

yellow-green. The fat content of the cheese is between 18 % and 28 % by mass, while expressed as a percentage of dry matter it is between 27,5 % and 42 %; the maximum moisture content is 36 % of the cheese by mass; the minimum ripening period is 12 months.

3.3. *Raw materials (for processed products only):*

The milk comes from the production area and at least 90 % is from cows of the brown (bruna) breed entered in the herd book. The remaining 10 % may come from other breeds or from crossbreeds. Saffron is added at quantities of between 0,05 g and 0,2 g per 100 kg of milk.

3.4. *Feed (for products of animal origin only):*

At least 75 % of the total dry matter in the animal's diet is made up of grass or hay from mixed-grass meadows, whereas cereal and pulse concentrates and by-products of cereal and pulse processing, salt licks and mineral or vitamin complexes as supplements account for no more than 25 % of the dry matter in the animal's diet.

At least 50 % of the animals' daily dietary requirements expressed in terms of dry matter must consist of grass and/or hay from mixed-grass meadows, including wild meadow plants such as *Dactylis glomerata*, *Festuca ovina*, *Poa annua*, *Phleum pratense* and *Trifolium montanum*, from the geographical area identified in point 4.

Depending on weather conditions, between June and September animals are fed on lowland or mountain pastures for at least 60 days. The cattle are not fed on maize silage.

3.5. *Specific steps in production that must take place in the identified geographical area:*

The milk must be produced and processed and the cheeses ripened, scraped and oiled in the defined geographical area in line with the traditional production methods and timescales.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

'Nostrano Valtrompia' cheese is sold in whole wheels and/or cut into pieces. The cheese may be cut into pieces of varying weights; however, the pieces must include part of the heel attesting to the origin of the cheese. The pieces may be pre-packaged, either in vacuum packs or in a modified atmosphere.

3.7. *Specific rules concerning labelling:*

'Nostrano Valtrompia' PDO cheese is marketed in whole wheels and/or cut into pieces and is released for consumption bearing its identifying logo, including the words 'Nostrano Valtrompia' repeated several times and the identification number of the producer, which are printed on the heel in the mould. A paper disc may be affixed to one of the faces of the cheese bearing the identifying logo, including the words 'Nostrano Valtrompia DOP', alongside the EU logo.

4. Concise definition of the geographical area:

The production and ripening area of 'Nostrano Valtrompia' PDO cheese comprises the municipalities of the province of Brescia within the Trompia Valley (Valle Trompia), namely Bovegno, Bovezzo, Brione, Caino, Collio, Concesio, Irma, Gardone Val Trompia, Lodrino, Lumezzane, Marcheno, Marmentino, Nave, Pezzaze, Polaveno, Sarezzo, Tavernole sul Mella, Villa Carcina and the mountainous area of the municipality of Gussago comprising the villages of Quarone and Civine.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

'Nostrano Valtrompia' PDO cheese is produced in a geographical environment characterised by steep slopes, narrow valley-floor meadows and hilly mountain pastures where wild meadow plants such as *Dactylis glomerata*, *Festuca ovina*, *Poa annua*, *Phleum pratense*, *Trifolium montanum*, etc. grow. These plants, which are eaten fresh by the animals (mainly of the brown (bruna) breed) while they are at pasture during summer mountain grazing or as hay during the rest of the year, contribute to the organoleptic characteristics of the milk, since their aromatic qualities are transmitted directly to the milk. The same geographical factors have led to the continuation of a productive context mainly characterised by small individual holdings that produce milk and process cheese, which is then left to mature. In the Trompia Valley, the role of the livestock farmer who also produces and ripens cheese is thus perpetuated, guaranteeing a strong identity characterised by short-chain production. The family dimension of the business ensures the maintenance of the multiplicity of traditional practices in the valley, such as producers' ability to manufacture their own tools for making cheese or oiling the wheels, and it is equally instrumental to the oral transmission of knowledge.

5.2. Specificity of the product:

'Nostrano Valtrompia' PDO cheese has low moisture and fat content, which contributes to its hard, although not particularly crumbly, consistency. The cheese flavour has no perceptible acid notes, which is typical of the fermentation balance of the indigenous microflora of raw milk. The flesh of the cheese is straw yellow, partly as a result of the use of saffron, tending to yellow-green, while the rind is hard and varies in colour from yellow-brown to reddish, thanks to the oiling of the rind protecting the cheese from an early, excessive loss of moisture.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):

The irregular, uneven nature of the land has led to both the enforced fragmentation of production and a disincentive to industrial milk processing, causing the consolidation, over time, of methods of farm organisation where the fulcrum of the system is the small livestock holding that processes its own milk. Indeed, the complex topography, with mountain pastures situated more than 1 800 m above sea level, and the transport difficulties in the production area have always influenced the way in which the milk is collected and produced, with these steps even now being carried out in buckets/tanks and basins on holdings that do their own processing. The combination of the factors linked to the distinctiveness of the geographical area and traditional processing techniques give the milk its specific character and thus contribute to the characteristics of 'Nostrano Valtrompia'. Specifically, the spontaneous rising of the cream allows a significant reduction in the fat content of the milk used for cheese-making and at the same time contributes to the development in the milk of indigenous microflora that is important for the ripening processes and for the taste characteristics of the cheese. The combined action of the indigenous microflora present in the raw milk in the heating vat allows the proper acidification of the curd and, during ripening, helps to produce a significant quantity of peptides and free amino acids that influence the taste and flavour of the cheese by making it free of acid notes when tasted.

During the ripening period of 'Nostrano Valtrompia' PDO cheese, producers still follow the traditional practice of oiling the cheese wheel to avoid a situation whereby reaching the maximum moisture content (36 %) too soon negatively affects enzyme activity, thus compromising the characteristics of intense taste.

What is more, the long-standing practice of adding saffron to the milk or to the mix of whey and curd makes it possible to improve the appearance of the flesh of the cheese which, otherwise, owing to factors linked to the partial skimming of the milk and the cattle's diet, would be too green.

In the Trompia Valley, the livestock farmer who also produces and ripens cheese is the main player. In other words, a single type of operator is responsible for a large part of the production chain. In this context, use is made of shared techniques passed on from father to son. The addition of saffron, the

use of copper heating vats and utensils that are often made by the cheese-makers themselves, such as the whisk, mixer and skimmer, and the use of linseed oil to oil the cheese wheels during ripening are evidence of the distinctive and traditional method of milk processing that make it possible to obtain 'Nostrano Valtrompia', a cheese that is the expression of the human and agricultural heritage of the production area.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

The full text of the product specification is available:

at <http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or

by going directly to the homepage of the Ministry of Agricultural, Food and Forestry Policy (<http://www.politicheagricole.it>) and clicking on 'Qualità e sicurezza' (in the top right-hand corner of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2011/C 304/11)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'SQUACQUERONE DI ROMAGNA'

EC No: IT-PDO-0005-0794-04.12.2009

PGI () PDO (X)

1. Name:

'Squacquerone di Romagna'

2. Member State or Third Country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 1.3. Cheeses

3.2. Description of the product to which the name in (1) applies:

Squacquerone di Romagna PDO is a soft cheese that matures rapidly produced from cow's milk from the defined geographical area indicated in point 4. When released for consumption the cheese Squacquerone di Romagna PDO must have the following characteristics:

Morphological characteristics:

Weight: the cheese Squacquerone di Romagna PDO weighs from between 0,1 kg to 2 kg.

Appearance: the cheese Squacquerone di Romagna PDO is mother-of-pearl white in colour and without any rind or crust.

Form: depends on the container in which it is placed, as its very creamy texture means that it does not have a distinct shape.

Physical and chemical characteristics: fat content (of dry matter): between 46 and 55 %; moisture content: between 58 and 65 %; microbiological characteristics: pH: between 4,95 and 5,30.

Organoleptic characteristics:

Taste: pleasant, sweet, slightly acidic and subtly salty.

Aroma: delicate, distinctive milk taste, with a grassy note.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

Consistency: soft, creamy, sticky, runny, extremely spreadable.

3.3. *Raw materials (for processed products only):*

Squacquerone di Romagna PDO is a soft cheese made from whole cow's milk from breeds of cattle reared in the geographical area specified in point 4, namely Italian Friesian, Alpine Brown and Romagnola.

3.4. *Feed (for products of animal origin only):*

At least 60 % of the dry mater of the cattle's total ration must consist of forage and silage, supplemented with feed.

The forage and silage is composed of legumes and grasses grown exclusively in the geographic area defined in point 4.

It must be pointed out that the wide variety of species grown also includes various medicinal plants, among which the main varieties used are *Pomposa*, *Classe*, *Garisenda*, *Delta* and *Prosementi*.

The feed serves as a source of concentrated, high-energy nutrition and may include:

1. Proteins: whole seeds and pulses such as soya, beans, sunflower and peas, and also soya and sunflower flours.
2. Fibres such as dry soya pulp, bran and hulls.
3. Energy: maize grain, barley, sorghum, wheat, oats, vegetable oils, soya oil, extruded whole flax seed.

3.5. *Specific steps in production that must take place in the identified geographical area:*

The production phases that must take place in the identified geographical area of origin are: milk production and processing.

3.6. *Specific rules concerning slicing, grating, packaging, etc.:*

Squacquerone di Romagna must be packed within the identified geographical area, since lacking a rind and therefore being 100 % edible, it is particularly subject to the risk of contamination after production, and therefore to deterioration, through an increase in its level of environmental bacteria, which could enter into contact with the surface of the product during the various stages. Furthermore, as Squacquerone di Romagna is a fresh product, all microbial growth must be avoided during the shelf-life period. In order to avoid the risk of deterioration, the product should be packaged inside the certified production facility. The primary packaging for Squacquerone di Romagna PDO is food grade paper or other appropriate containers suitable for this product, the specificity of which is its soft and creamy texture.

3.7. *Specific rules concerning labelling:*

The cheese produced in accordance with these specifications bears on the packaging the words 'Squacquerone di Romagna — Denominazione d'Origine Protetta' or 'Squacquerone di Romagna — DOP', accompanied by the EU logo. The label must also bear the name, business name and address of the producer/packager. The product must be maintained at a temperature of between 0 °C and + 6 °C. The maximum storage temperature must be indicated on the label. The following label must be affixed to the external protective wrapping of the cheese: Squacquerone di Romagna in Sari Extra Bold Italic font, in the authorised colours Pantone No 2747 blue and white and of a size proportional to the package. It is forbidden to include any description that is not specifically set out in the production specification.

4. Concise definition of the geographical area:

The production area for Squacquerone di Romagna PDO includes the following provinces of the Region of Emilia-Romagna: Ravenna, Forlì-Cesena, Rimini, Bologna; and part of the province of Ferrara, bordered on the west by trunk road No 64 (Porrettana) and on the north by the river Po.

5. Link with the geographical area:

5.1. Specificity of the geographical area:

The area in which the cheese Squacquerone di Romagna PDO is produced is characterised by land situated above the flood plain. Cereals, fodder crops and specialised intensive crops are farmed on this land. The area where Squacquerone di Romagna PDO is produced has a temperate sub-continental climate. From time immemorial, this area of origin has witnessed the presence of farms primarily involved in crop production, with limited stock breeding with a dual purpose of milk production and for ploughing, etc. Part of the milk used for human consumption was processed into Squacquerone di Romagna and was intended to supplement the farmer's income through bartering.

Studies carried out on the Squacquerone di Romagna PDO cheese have demonstrated the characteristics of the natural cultures used, revealing a definite uniformity among the species of bacteria it contains: namely autochthonous *Streptococcus thermophilus* biotypes. These natural cultures are developed in fermenters within the geographical area indicated in point 4, always using only milk from the identified geographical area.

Production techniques have remained very similar to historic methods and must take account of the fact that cheese-making times vary according to the season: longer in winter and shorter in summer. The producers' skill and experience plays a key role in obtaining the right consistency of the cheese.

5.2. Specificity of the product:

The salient characteristics of Squacquerone di Romagna cheese that distinguish it from other fast maturing soft cheeses are its mother-of-pearl white colour and its delicate, distinctive milky aroma, with a grassy note.

Its principal characteristic, which has significantly contributed to the reputation of Squacquerone di Romagna, is its creamy-gelatinous texture and its high spreadability because of its soft consistency.

5.3. Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):

The characteristics of Squacquerone cheese, in particular its creaminess and high spreadability because of its soft consistency, are the result of the type of milk used to produce the cheese, a milk with specific properties that is low in protein and fat because of how the cattle are fed, which is principally determined by the identified geographical area in question.

To be more precise, the specific qualities of the forage cultivated entirely in the geographical area defined in point 4, which is rich in sugars and highly digestible fibre, provide the cattle with a characteristic diet, notable for its low fat and starch inputs, compensated for by the energy provided by the forage typical of this area. This is how milk low in protein and fats is produced, which determines the typical characteristics of Squacquerone, namely its soft consistency. The milk used produces the cheese's organoleptic properties described in point 3.2, namely its soft and creamy texture, sweet, slightly acidic taste and delicate aroma with a grassy note.

Furthermore, it is thanks to the experience of the producers, who successfully adapt the cheese-making times to the seasons, that they are able to avoid the cheese becoming chalky or overly compact.

Another important link between Squacquerone di Romagna and the identified geographical area is the use of autochthonous culture strains. Taxonomically, *Streptococcus thermophilus* is the species identified in all the natural cultures studied and that characterises the milk microflora typical of Squacquerone di Romagna PDO. The various biotypes isolated show particular physiological and biochemical characteristics that are not found in the selected strains in international collections, demonstrating once again the uniqueness and specificity of the bacterial spectrum used to produce Squacquerone di Romagna. Autochthonous *Streptococcus thermophilus* biotypes have been isolated from various raw milk samples taken from several dairies in the traditional production area for this cheese; these biotypes can therefore be considered autochthonous and, taken as a whole, constitute a characteristic signature of associated microbes that is the result of natural and human selection in the specific ecological niche that distinguishes this particular area of Italy.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

This Ministry launched the procedure referred to in Article 5(5) of Regulation (EC) No 510/2006 with the publication of the proposal for recognising 'Squacquerone di Romagna' as a protected designation of origin in *Official Gazette of the Italian Republic* No 75 of 30 March 2006.

The full text of the product specification is available:

at <http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (<http://www.politicheagricole.it>) and clicking on 'Qualità e sicurezza' (in the top right-hand corner of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

Publication of an application pursuant to Article 6(2) of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs

(2011/C 304/12)

This publication confers the right to object to the application pursuant to Article 7 of Council Regulation (EC) No 510/2006 ⁽¹⁾. Statements of objection must reach the Commission within six months from the date of this publication.

SINGLE DOCUMENT

COUNCIL REGULATION (EC) No 510/2006

'UVA DI PUGLIA'

EC No: IT-PGI-0005-0653-11.10.2007

PGI (X) PDO ()

1. Name:

'Uva di Puglia'

2. Member State or third country:

Italy

3. Description of the agricultural product or foodstuff:

3.1. Type of product:

Class 1.6. Fruit, vegetables and cereals, fresh or processed

3.2. Description of the product to which the name in (1) applies:

The 'Uva di Puglia' PGI is restricted to table grapes of varieties *Italia b.*, *Victoria b.*, *Regina b.*, *Michele Palieri n.* and *Red Globe rs.*, produced in the area identified in point 4 below; the grapes fall into the 'extra' and 'prima' marketing classes.

When released for consumption, the table grapes must have the following characteristics: whole bunches must weigh not less than 300 grams; the individual grapes must be not less than 21 mm in size in the case of *Victoria*, 15 mm in the case of *Regina* and 22 mm in the case of the *Italia*, *Michele Palieri* and *Red Globe* varieties (diameter at the centre); the colour is a clear pale yellow in the case of the *Italia*, *Regina* and *Vittoria* varieties, an intense smooth black in the case of the *Michele Palieri* variety and ruby red in the case of the *Red Globe* variety; the grape juice must be not less than 14 °Brix in the case of the *Italia*, *Regina* and *Red Globe* varieties and 13 °Brix in the case of the *Victoria* and *Michele Palieri* varieties. The °Brix/total acidity ratio must not be less than 22 for all varieties.

3.3. Raw materials (for processed products only):

—

3.4. Feed (for products of animal origin only):

—

3.5. Specific steps in production that must take place in the defined geographical area:

All stages of 'Uva di Puglia' cultivation and harvesting must take place within the production area identified in point 4.

3.6. Specific rules concerning slicing, grating, packaging, etc.:

Each package must be sealed (by means of netting, flow-packing, adhesive stickers on bags and transparent, perforated wrapping). The packages used are: a box of 5 kg net of grapes; the box may be made of cardboard, wood, plywood or plastic; a 2, 2,5 or 3 kg cardboard box net of grapes; baskets weighing 2, 1,5, 1, 0,75 or 0,5 kg net of grapes and made of polypropylene or PET with an outer

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

packing of plastic, wood or cardboard; bags of 0,5 kg or 1 kg net of grapes, made of PET with an outer packing of plastic, wood or cardboard. Packaging has to be done within the area indicated in point 4 so as to ensure that transport or excessive handling does not harm the grapes, thereby affecting their integrity and colour. The table grapes must be packaged in such a way as to protect them properly.

3.7. *Specific rules concerning labelling:*

In addition to the Community symbol and product logo, each package must be labelled on the same side with the following information in legible, indelible characters, visible from the outside: name and address or identification symbol or code of the packager and grape producer and the relevant indications and information required by law.

The proportions of the logo characters must be strictly complied with, in line with the illustration below.

However, use of the logo to scale is allowed.

The logo to indicate the PGI will be reproduced on a self-adhesive sticker or packaging collar of various diameters.



4. **Concise definition of the geographical area:**

The 'Uva di Puglia' production area includes all the land of the municipalities in the province of Bari, Barletta-Andria-Trani, Brindisi, Foggia, Taranto and Lecce that lies less than 330 metres above sea level.

5. **Link with the geographical area:**

5.1. *Specificity of the geographical area:*

The 'Uva di Puglia' production area enjoys ideal soil and weather conditions for growing these grapes: medium soils, rich in structure, with a high level of total carbonates and active limestone, rich in potassium, calcium and magnesium. The climate, which is mild even in winter, also benefits from the influence of the Adriatic and the winds off the 'Murge' table mountains. The low levels of rainfall during spring and summer, supplemented by deficit irrigation, the high levels of light enjoyed by the area and the moderate winds all meet the needs of the grapevines, which are highly sun-loving. The high specialisation of growers in Apulia — which has been passed down over time and continues to this day — in terms of growing, handling and packaging the grapes, reinforces the quality of the product.

5.2. *Specificity of the product:*

The reputation of 'Uva di Puglia' is linked to the great success of their production and export; as a result, these grapes are frequently cited in books, studies and magazines. 'Uva di Puglia' are the most produced grape in Italy and the most exported abroad. 'Uva di Puglia' stand out because of the beauty and uniformity of their bunches, their intense colour and bright skin and the crunchiness of the pips; these characteristics are due to the suitability of the production area and the high specialisation of the growers.

5.3. *Causal link between the geographical area and the quality or characteristics of the product (for PDO) or a specific quality, the reputation or other characteristic of the product (for PGI):*

The reputation of 'Uva di Puglia' needs to be seen in its historical and economic context, the first references to which begin at the end of the 19th century. At that time, despite the length of journeys and the perishable nature of the product, both of which were the main factors limiting its export, 'Uva di Puglia', keeping better than other grapes, could arrive in perfect condition even on foreign markets, such as Germany's for example. Special mention must be made here of the pioneering work of both Sergio Musci, who in 1869 started sending Apulia table grapes to Milan, Turin and Bologna from Bisceglie (Bari), and Francesco De Villagomez, also from Bisceglie, who in 1880 began sending Apulia table grapes to Germany.

The production of 'Uva di Puglia' has progressively increased over the years, as has their export, as figures from the Institute for Foreign Trade (ICE) show; international markets therefore regard them as being typical of the production area. By the 1940s consignments of 'Uva di Puglia' from the growing areas amounted to hundreds of railway wagons a day. In 1975 exports of 'Uva di Puglia' reached 62,4 % of the production of Italian table grapes destined for foreign markets; that percentage grew to 52,7 % in 1980 and 74,1 % in 1985. It is due to the success of their production and export that 'Uva di Puglia' have been repeatedly cited in books, studies and trade magazines. The Organisation for Economic Cooperation and Development (OECD) published a book entitled 'Table Grapes' in 1979 (part of the 'International Standardisation of Fruit and Vegetables' series), which contained interesting pictures of these grapes. The book contains pictures of boxes full of grapes on which clear references to Apulia can be seen.

This production and export success is also testimony to the perfect interaction between the geographical area's exceptional suitability and the specialisation of the growers, both of which have helped to achieve the highest levels of quality and to garner increasing recognition by consumers at home and abroad. Clear references to the suitability of the area and the high specialisation of the table grape growers date from the beginning of the 20. century. In this context, in 1914 Vivarelli, reporting on the situation in Apulia, pointed out the favourable qualities of the climate and soil, as well as the attitude of the grape growers 'who have understood that they must not neglect special care cultivation'. Care that is still apparent today through the manner in which the growers perform accurate and careful manual operations on the shoots and bunches, remove leaves and shoots and position the shoots in order to provide them with the right amount of light; all these operations support the development and optimum ripeness of the grapes, thereby ensuring a lower incidence of cryptogamic diseases and better conservability. The historic importance of 'Uva di Puglia' is therefore affirmed not only through constantly growing demand on the national and foreign markets, but also through the recognition of operators in other producing regions.

Reference to publication of the specification:

(Article 5(7) of Regulation (EC) No 510/2006)

The full text of the product specification is available:

at <http://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3335>

or

by going directly to the home page of the Ministry of Agricultural, Food and Forestry Policy (<http://www.politicheagricole.it>) and clicking on 'Qualità e sicurezza' (in the top right-hand corner of the screen) and finally on 'Disciplinari di Produzione all'esame dell'UE'.

Notice for the attention of Ibrahim Awwad Ibrahim Ali Al-Badri Al-Samarrai who was added to the list referred to in Articles 2, 3 and 7 of Council Regulation (EC) No 881/2002 imposing certain specific restrictive measures directed against certain persons and entities associated with the Al-Qaida network, by virtue of Commission Regulation (EU) No 1024/2011

(2011/C 304/13)

1. Common Position 2002/402/CFSP⁽¹⁾ calls upon the Union to freeze the funds and economic resources of the members of the Al-Qaida organisation and other individuals, groups, undertakings and entities associated with them, as referred to in the list drawn up pursuant to UNSCR 1267(1999) and 1333(2000) to be updated regularly by the UN Committee established pursuant to UNSCR 1267(1999).

The list drawn up by this UN Committee comprises:

- Al Qaida,
- natural or legal persons, entities, bodies and groups associated with Al Qaida, and
- legal persons, entities and bodies owned or controlled by, or otherwise supporting, any of these associated persons, entities, bodies and groups.

Acts or activities indicating that an individual, group, undertaking, or entity is 'associated with' Al-Qaida include:

- (a) participating in the financing, planning, facilitating, preparing, or perpetrating of acts or activities by, in conjunction with, under the name of, on behalf of, or in support of Al Qaida, or any cell, affiliate, splinter group or derivative thereof;
- (b) supplying, selling or transferring arms and related materiel to any of them;
- (c) recruiting for any of them; or
- (d) otherwise supporting acts or activities of any of them.

2. The UN Committee decided on 5 October 2011 to add Ibrahim Awwad Ibrahim Ali Al-Badri Al-Samarrai to the relevant list. He may submit at any time a request to the UN Ombudsperson, together with any supporting documentation, for the decision to include him in the UN list referred to above, to be reconsidered. Such request should be sent to the following address:

United Nations — Office of the Ombudsperson
Room TB-08041D
New York, NY 10017
UNITED STATES OF AMERICA

Tel. +1 2129632671
Fax +1 2129631300 / 3778
E-mail: ombudsperson@un.org

See for more information at <http://www.un.org/sc/committees/1267/delisting.shtml>

3. Further to the UN decision referred to in paragraph 2, the Commission has adopted Regulation (EU) No 1024/2011⁽²⁾, which amends Annex I to Council Regulation (EC) No 881/2002 imposing certain specific restrictive measures directed against certain persons and entities associated with the Al-Qaida network⁽³⁾. The amendment, made pursuant to Articles 7(1)(a) and 7a(1) of Regulation (EC) No 881/2002, adds Ibrahim Awwad Ibrahim Ali Al-Badri Al-Samarrai to the list in Annex I of that Regulation ('Annex I').

⁽¹⁾ OJ L 139, 29.5.2002, p. 4.

⁽²⁾ OJ L 270, 15.10.2011, p. 24.

⁽³⁾ OJ L 139, 29.5.2002, p. 9.

The following measures of Regulation (EC) No 881/2002 apply to the individuals and entities included in Annex I:

1. the freezing of all funds and economic resources belonging to the individuals and entities concerned, or owned or held by them, and the prohibition (on everyone) on making funds and economic resources available to any of the individuals and entities concerned or for their benefit, whether directly or indirectly (Articles 2 and 2a ⁽¹⁾); and
2. the prohibition on granting, selling, supplying or transferring technical advice, assistance or training related to military activities to any of the individuals and entities concerned, whether directly or indirectly (Article 3).
4. Article 7a of Regulation (EC) No 881/2002 ⁽²⁾ provides for a review process where observations on the grounds for listing are submitted by those listed. Individuals and entities added to Annex I by Regulation (EU) No 1024/2011 may make a request for the grounds for their listing to the Commission. This request should be sent to:

European Commission
'Restrictive measures'
Rue de la Loi/Wetstraat 200
1049 Bruxelles/Brussel
BELGIQUE/BELGIË

5. The attention of the individuals and entities concerned is also drawn to the possibility of challenging Regulation (EU) No 1024/2011 before the General Court of the European Union, in accordance with the conditions laid down in the fourth and sixth paragraphs of Article 263 of the Treaty on the Functioning of the European Union.
6. For good order, the attention of the individuals and entities included in Annex I is drawn to the possibility of making an application to the competent authorities in the relevant Member State(s), as listed in Annex II to Regulation (EC) No 881/2002, in order to obtain an authorisation to use frozen funds and economic resources for essential needs or specific payments in accordance with Article 2a of that Regulation.

⁽¹⁾ Article 2a was inserted by Council Regulation (EC) No 561/2003 (OJ L 82, 29.3.2003, p. 1).

⁽²⁾ Article 7a was inserted by Council Regulation (EU) No 1286/2009 (OJ L 346, 23.12.2009, p. 42).

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